

## Wheat Bread

Welcome your family home to the aroma of home baked bread. Rhodes Bake-N-Serv<sup>™</sup> Wheat Bread is made from high quality ingredients and is a great source of fiber. Rhodes flash freezes all of their dough, so no preservatives are used.

15
z

## Baking With Confidence

If serving freshly baked breads and rolls is important to your business, Rhodes products make it easy and economical. All our products are competitively priced and backed by our No-Fault Guarantee. We also provide telephone support with baking experts just a toll-free call away (1-800-876-7333). Your questions about baking with frozen dough are answered clearly and courteously. We want you to be successful!

## Developed For Food Service

Serving fresh-from-the-oven breads and rolls is easy with Rhodes products. Every item is portion controlled and preformed. Our superior ingredients and quality assurance guarantee you will always have scrumptious flavor, consistent performance, uniform size, and appealing aroma. In short, we give you the best!



For more information contact Erik Lehnardt 1-801-560-2808 ErikL@RhodesBread.com



## Wheat Bread

Nutrition Fac	cts
9 servings per container	
Serving size 1 slice	e (57g
Amount per serving	
Calories	130
% Dail	y Value
Total Fat 1.5g	2%
Saturated Fat 0g	0%
TransFat0g	
Cholesterol Omg	0%
Sodium 220mg	10%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	9%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 13mg	09
Iron 1mg	89
Potassium 94mg	29
<ul> <li>The % Daily Values (DV) tells you how much a n serving contributes to a daily diet. 2000 calories a for general nutrition advice.</li> </ul>	

**INGREDIENTS: Whole** wheat flour, water, unbleached enriched white flour (wheat flour, malted barley flour, niacin, ferrous sulfate or reduced iron, thiamin mononitrate, riboflavin, folic acid), granulated sugar, yeast, wheat gluten, soybean oil, salt, sodium stearoyl lactylate, yeast nutrients (calcium sulfate, ammonium chloride), ascorbic acid, enzyme (added for improved baking)



For more information contact Erik Lehnardt 1-801-560-2808 ErikL@RhodesBread.com